

## CORRECTIVE ACTION AND FOLLOW UP LOG

## RESULTS, REFERENCE AND RECOMMENDATIONS

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.

## COMPLETED

PERSON  
RESPONSIBLE  
FOR  
CORRECTION

## CORRECTIVE ACTION

#	REFER NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
1	06*	<b>POTABLE WATER</b> THE LATEST TEST RESULTS FOR MICROBIOLOGICAL CONTAMINANTS FOR THE PORT WATER WAS NOT AVAILABLE.				ENV. HEALTH & SAFETY	Health and Environmental to provide procedures
2	06*	4 RANDOM TESTS PER MONTH WERE NOT CONDUCTED TO TEST FOR E COLI IN THE POTABLE WATER ON THE VESSEL				ENV. HEALTH & SAFETY	Health and Environmental to provide procedures
3	08*	<b>WHIRLPOOL SIGNS</b> AIRGAPS WERE NOT PROVIDED BETWEEN THE POTABLE WATER FILL LINES AND THE WHIRLPOOL SPA EXPANSION MAKE UP TANKS.				Chief Engineer	COMPLETED
4	10*	THE ANALYZER RECORDERS WERE NOT CALIBRATED DAILY. THE CALIBRATION SHOULD BE RECORDED ON A CHART OR IN A LOGBOOK.				Chief Engineer	LOGBOOK IN PLACE
5	10*	ANNOTATION WAS NOT MADE ON THE CHARTS WHEN THE HALOGEN LEVEL WAS BELOW 4.0 PPM TO INDICATE THAT THE WHIRLPOOLS WERE CLOSED.				Chief Engineer	ANNOTATIONS ARE NOW MADE
6	10*	<b>POOLS</b> A MONTHLY SEDIMENTATION TEST WAS NOT ONDUCTED TO CHECK FOR EXCESSIVE ORGANIC MATERIAL ACCUMULATION IN THE GRANULAR FILTERS.				Chief Engineer	PENDING – TO BE FINALIZED SHORESIDE
7	10*	A SHEPHERD'S HOOK AND FLOATATION DEVICE WAS NOT PROVIDED AT EACH SWIMMING POOL				ENV. HEALTH & SAFETY	PENDING – TO BE FINALIZED SHORESIDE
8	08*	<b>LIDO AFT SPA PUMP ROOM</b> A HOSE BIB WITH AN ATTACHED HOSE WAS NOT FITTED WITH A BACK FLOW PREVENTION DEVICE.				Chief Engineer	COMPLETED
9	10*	<b>POOLS AND SPAS</b> VERIFY THAT THE DRAIN COVERS OR DRAINAGE SYSTEMS ARE ANTI-VORTEX				Chief Engineer	COMPLETED
10	10*	DEVELOP A WRITTEN FECAL ACCIDENT PROCEDURE FOR THE POOLS AND SPAS				Hotel Dir.	IN PLACE
11	41*	<b>CHILD ACTIVITY AREA</b> A SIGN INSTRUCTING CARE GIVERS TO WASH THEIR HANDS AFTER EACH DIAPER CHANGE WAS NOT POSTED AT THE DIAPER CHANGE STATIONS				Staff Captain	IN PLACE
12	41*	A SIGN INSTRUCTING CARE GIVRS TO WASH THE CHILDREN'S HANDS AND THEIR OWN HANDS AFTER ASSISTING THEM WITH THE TOILET WAS NOT POSTED IN				Staff Captain	IN PLACE

		THE TOILET ROOMS.					
13	41*	WRITTEN GUIDANCE ON THE SYMPTOMS OF COMMON CHILDHOOD INFECTIOUS ILLNESSES WAS NOT AVAILABLE AT THE CENTER.				Youth Dir.	IN PLACE
14	41*	WRITTEN PROCEDURES ON WHAT TO DO SHOULD A CHILD DEVELOP SYMPTOMS OF A COMMON CHILDHOOD INFECTIOUS DISEASE WAS NOT AVAILABLE AT THE CENTER.				Youth Dir.	IN PLACE
15	41*	<b>CHILD ACTIVITY CENTER</b> NUMEROUS CLOTH TOYS WERE DIFFICULT TO CLEAN AND DISINFECT.				Youth Dir.	ALL CLOTH TOYS REMOVED
16	21/27	THE VITALITY JUICE MACHINE TECHNICAL SPACE WAS SOILED AND DIFFICULT TO CLEAN.				Chief Engineer	Machine was removed
17	20*	A NON-COMMERICAL GRADE REFRIDGERATOR WAS IN THIS AREA AND USED TO STORE MILK AND JUICE.				Hotel Oper.	Requisition to be submitted for a commercial grade ref.
18	27	THE REFRIGERATOR GASKET WAS SOILED.				Staff Captain	OK
19	41*	THE DIAPER CHANGE STATION IN THE FOYER TOILET ROOM WAS NOT PROVIDED WITH GLOVES AND SANITARY WIPES.				Youth Dir.	IN PLACE
20	*	CLEAN BLANKETS WERE STORED ON THE DECK.				Youth Dir.	CORRECTED
21	38*	<b>ROOM SERVICE PANTRY MAIN</b> THE MOP WAS NOT HUNG TO DRY IN THE BROOM CLOSET.				Food Manager	CORRECTED
22	21/27	THE VITALITY JUICE MACHINE WAS SOILED AND DIFFICUL TO CLEAN				Food Manager	Log to be maintained by youth Dir. & request for cleaning submitted every 2 weeks to Electrical Dept.
23	26	NUMEROUS PLATES AND BOWLS WERE SOILED AND STORED AS CLEAN.				Food Manager	corrected
24	26	<b>MIRAGE BAR</b> SLIGHT MOLD WAS NOTED ON THE ICE MACHINES UPPER PANEL ON THE CONTACT SIDE OF THE PANEL.				Food Manager	Machine was cleaned after inspection by Refrigeration Engineer
25	20*/26	THE ICE/WATER CONTACT SURFACES OF THE UPPER COMPARTMENT WERE DIFFICULT TO CLEAN AND SLIGHTLY SOILED WITH MOLD.				Food Manager	Compartment cleaned after Inspection by Refrigeration Engineer
26	41*	<b>HOUSEKEEPING</b> DEVELOP A PROCEDURE FOR CLEANING AND DISINFECTING THE COMMON AREAS SHOULD BE THE CUMMULATIVE PROPORTION OF GASTROINTESTINAL ILLNESS CASES IN PA2SSENGERS OR CREW REACH 2 % OR GREATER.				Doctor	In place
27	02*	<b>MEDICAL</b> THE QUESTIONAIRE USED BY THE INFIRMARY STAFF DID NOT DETAIL A 72 HOUR FOOD / ACTIVITIES HISTORY.				Doctor in Consultation with Steve Williams.	The form has been changed to detail 72 hour food/activities list.
28	*	THE FOUR-HOUR REPORTS WERE BEING MADE 12 HOURS PRIOR TO ARRIVAL ADDITIONAL CASES AFTER THAT REPORT COULD NOT BE SUBMITTED TO THE VSP-REPORT SYSTEM. THE FOUR-HOUR REPORTS SHOULD BE MADE MUCH CLOSER TO THE FOUR-HOUR MARK.				Doctor	Medical Operations to submit procedure.
29							
30	38*	<b>LIDO SERVICE LINE</b> AN ABRASIVE CLEANING AND WAS STORED AT THE HAND WASH SINK.				Food Manager	Removed during inspection
31	26	<b>LIDO DISHWASH</b> NUMEROUS PLATES AND BOWLS THAT WERE PREVIOUSLY CLEANED WERE FOUND SOILED WITH FOOD DEBRIS.				Food Manager	Corrected
32	26	<b>MAIN GALLEY POT WASH</b> ALL CUTTING BOARDS INSPECTED WERE SOILED WITH				Food Manager	Corrected

		GROSSE RESIDUE AND WERE NOT IN RACKS DESIGNED FOR AIR-DRYING.					
33	21	<b>MAIN GALLEY</b> THE GRILL GREASE PAN CHUTES WERE NOT PROPERLY CLEANED AFTER THE MORNING FOOD SERVICE				Food Manager	Corrected
34	26	<b>MAIN GALLEY POTWASH</b> PREVIOUSLY CLEANED SHEET PANS WERE FOUND SOILED WITH GROSSE RESIDUE				Food Manager	Corrected, Galley Stewards instructed
35	21	<b>LIDO</b> THERE WERE DIFFICULT TO CLEAN PIANO HINGES ON THE GAYLORD CONTROL CABINETS				Food Manager	Corrected, Galley Stewards instructed
36	27	THE PIANO HINGE ON THE LOWER DOOR OF THE GAYLORD CONTROL CABINET WAS SOILED WITH GREASE DEBRIS				Food Manager	Corrected
37	19*	<b>LIDO PANTRY</b> 3 DOZEN DAIRY CREAMS WERE STORED IN A SOILED PLASTIC BIN. THE DEBRIS CONTAMINATED THE BREMERS WITH ITS PANCAKE MIXTURE CONSISTENCY.				Food Manager	Corrected
39	22*	<b>LIDO DISHWASHER</b> THE FINAL RINSE GAUGE REGISTERED 210 AND THE READING WAS 165 DEGREES AT THE SURFACE OF THE PLATE.				Chief Engineer	Corrected
40	38*	A PERSONAL CELL PHONE WAS PLUGGED IN AT THE HORIZON GRILL/BAR.				Food Manager	Corrected
41	GEN. NOTE	<b>MAIN GALLEY</b> ALL FOOD TEMPERATURES WERE EXCELLENT. ALSO THE CONDITION OF THE DECK WAS VERY GOOD CONSIDERING THE AGE OF THE SHIP.				+ve for all.	
42	27	<b>DREAM BAR</b> THE INTERIOR OF THE MIMCO ICE MACHINE WAS SOILED WITH SLIME MOLD.				Food Manager	Corrected
43	16*	<b>MAIN GALLEY</b> A CONSUMER ADVISORY FOR POTENTIALLY HAZARDOUS FOODS SERVED ON BOARD THE VESSEL WAS NOT AVAILABLE FOR INSPECTION.				Food Manager	Advisory placed in Capers
44	22*	<b>CREW GALLEY</b> PRESSURE GAUGE TOP THE DISHWASHER WAS OUT OF CALIBRATION BUT WAS REPAIRED PRIOR TO DEPARTURE FROM THE AREA.				Chief Engineer	Corrected
45	33	<b>PROVISIONS</b> A FORKLIFT DAMAGED THE BULKHEAD TO THE WALK IN COOLER.				Chief Engineer	Requisition to be submitted for repairs from Shoreside
46	26	<b>MAIN GALLEY</b> DISHES FOR SERVICES ON THE HOT LINE WERE SOILED WITH FOOD RESIDUE.				Food Manager	Corrected
47	21	<b>CREW GALLEY</b> INSULATION ON STEAM PIPES TO BAIN-MARIE WAS IN POOR REPAIR.				Chief Engineer	Corrected
48	33	<b>DISCO BAR</b> THERE WAS A HEAVY ACCUMULATION OF DUST ON THE DECKHEAD PANELS OVER THE FRONT BAR PREPARATION COUNTERS.				Food Manager	Corrected
49	33	<b>MAIN GALLEY HOT LINES</b> THE PROFILE/SEAM WHERE THE SALAMANDER BROILER JOINED THE STOVETOPS WAS SEPARATING.				Chief Engineer	Corrected

50	36*	<b><u>PRIDE DINING ROOM</u></b> LIGHTS ABOVE THE BUFFETLINES AND WAITER STATIONS WERE NOT RECESSED. QUESTION IF SHATTER RESISTANT.				Chief Engineer	Hotel Operations clarifying
51	40*	AN INTERGRATED PEST MANAGEMENT PLAN WAS NOT AVAILABLE FOR THE VESSEL.				Staff Captain	Available now.